



Our Community Table

2024 Meat Guidelines Supplement

The following guidelines apply to producers of meat, poultry, eggs, cheese and other dairy, and seafood. The guidelines are designed to uphold the Uptown Farmers Market (UFM) as a producer-only, local food market as outlined in the Market Guidelines. Market Management and the UFM Board of Directors may modify or add to these rules at any time to serve the best interests of the Market. Please include signed document with submission of the 2024 Vendor Application.

1. PRODUCER ONLY

The Applicant producer must raise, grow, or produce everything he or she sells, on his or her owned or leased land, or other business arrangements. Fish must be caught in or sourced from territorial waters of North Carolina and South Carolina in which the vendor has control of the products. The term “producer” includes the producer named in the application, and his or her family members and employees directly involved in production. Certain seafood items caught outside of NC/SC may be sold by the seafood vendor if prior approval is given by Market Management.

2. LOCAL ONLY

Local is defined as products raised, grown, produced, gathered or caught in North Carolina or South Carolina, within 150 miles of Uptown Farmers Market, (300 S. Davidson St, Charlotte, NC). Seafood is the exception for distance. See below for specifics relating to purchase of young animals to be raised by the producer. It is understood that processing is exempt from this rule until closer facilities can be established that meet producers’ quality standards.

3. DOCUMENTATION

Producer must provide documentation for production methods outlined and agreed to by signature below. If the producer changes from these production methods, he or she must notify Market Management within 30 days to determine whether the product continues to meet UFM market requirements and product needs.

4. SITE VISIT

UFM will schedule a site visit within 45 days of receipt of application. The site visit will be used to verify all application information provided. Periodic site visits are up to the discretion of Market Management.

5. PRODUCTION

Animals not raised from birth must be raised by the producer on his or her owned or leased land, or other arrangement managed directly by the producer for a minimum amount of time to ensure that the processes used, as outlined by the producer (hormone and antibiotic free, pastured), are within the producer’s direct control and meet standards for UFM producer-only and local products.

Poultry - from chicks purchased at 2 weeks or less; laying hens as pullets

Eggs - from Producer's chickens

Pork - 4 months

Beef - 6 months

Ostrich - 6 months

Lamb - 4 months

Goat - 4 months

Other meat products must be approved by UFM prior to selling

Cheese and Dairy - made from milk from Producer's herd. Cheese under value-added rules may be made with milk from another farm via accepted application of that specific farm.

6. PROCESSING

All meat must be processed and labeled according to NCDA/USDA guidelines in a NCDA/USDA inspected facility. The producer of self-processed poultry must meet the standards of the USDA and the NCDA to be sold at the market.

7. TRANSPORTING AND SELLING

Producer must abide by USDA/NCDA food safety guidelines for transporting and selling meat and provide licensure to handle meat. All meats must be frozen. See UFM Market Guidelines for more specific information.

8. CONSEQUENCES

If the rules are not adhered to by a producer:

1st violation: Verbal or written reprimand and removal of product from the market

2nd violation: Indefinite suspension or termination

9. PRODUCTION METHODS and DISTRIBUTION

Information about your farm's production methods and distribution is required to sell at UFM.

Check one that applies:

All of my animals are born and raised on my farm/leased/management agreement/ other arrangement properties.

I purchase young animals to raise on my farm/leased/management agreement properties and raise them on my property for the times specified in UFM's rules.

10. DOCUMENTATION

Provide copies of the meat handler's license and return with application.

I submit that the information provided for my application is accurate and complete. I have been provided with a copy of the UFM Market Guidelines and Meat Guidelines Supplement and I will abide by the provisions outlined in these two documents. I agree to have my farm/ production site inspected by an UFM designee.

Signed _____ Date _____

Print Name and Title _____

Farm Name _____